l				Depart	tment o	of Publi ion of E	c Hea	alth ai	nd S ntal	ocial Se Health	ervices	_	1	. 4
INSPECTION	N RS	NI TYPE	GRADE	INSPECT		iisnn	nen	t ins	pe	ction	Report	Pag	je <u>1</u>	of
Regular		1							STABLISHMENT NAME					
Follow-up			30	TIME IN	TIME	Ξ QUT	PERMIT HOLDER			_				
Complaint	. ✓		RATING	10:10 AM			JUDY INVESTMENT, INC.							
Investigation							LOCATION (Address)							
						LOT 25 TRACT 534 #111 CHALAN BALAKO MACHANAO, DEDEDO  No. of Risk Factor/Intervention Violations  1 4 I RISK CATEGORY								
		Retail	-	AREA 2							ion Violations ntervention Violations	4	RISK C	ATEGORY
2000	51/14	FOC	DBORNE		ISK F	ACTO	RS /	AND	DII	RICL	EALTH INTERVE	0	NO	2
1-11-10-11-10-1	200	С	ircle or mark "X"	designated compliance	e (IN. OUT	. N/O. N/A	) for each	ch numb	ered it	em Mark	"X" in anomoriate box for COS	and/or O	-	THE PARTY
IN = In cor	mplia	nce OU	T = Not in compli	ance N/O = Not obse	rved N/A	<ul><li>Not appl</li></ul>	licable	COS = C	Correc	ted on-site	during inspection R = Repeat	violation	PTS = De	merit points
Complian	ce S	tatus		pervision	Established	COS R	PTS	Com	pliar	ice Status	=,300		co	S R PTS
1 00 0	ur.			e present, demonstrate	es	2000		16	IN O	UT NEA NO	tentially Hazardous Food Proper cooking time and tem	(TCS Fo	od)	6
1 1/2 0	UI.	C. M. CONT. DEC.	knowledge, and				6	17	IN O	UT BYANK	Proper reheating procedures	for hot hold	ling	6
2 00 0	υr	10.00		yee Health vareness; policy preser	es especial		6	18 19	IN O	UT N/A M	Proper cooling time and temp Proper hot holding temperature	erature		6
3 <b>(X</b> O			Proper use of re	porting, restriction & ex			6			N/A	Proper not notding temperature Proper cold holding temperature	res	-	6
17年間之前	CMC.	30/6/20	Good Hyg	ienic Practices	32988551-124	S. P. S. W. C.	No.	21	jK o	UT N/A N/C	Proper date marking and disp	osition		6
4 0< 0	UT N	VA NO	Proper eating, ta tobacco use	asting, drinking, betein	ut, or		6	4.15			Consumer Adviso	rv.		N/PAL
5 <b>jx</b> o	UT N		No discharge fro	om eyes, nose, and mo			6	The State	2000	2 6 - 10 M m - 2-5 3	Transplanta de activora applicação de porto	Page 1 To St. Lab	ALCOHOLD VIS	STATE OF THE PARTY
O In A	Plan.	P	reventing Con	tamination by Har	nds	345030	2553	22	IN O	UT M	Consumer Advisory provid undercooked for		or	6
6 IN Q				properly washed ontact with ready-to-ea	t foods or		6	10,000	SVI L	California (California (California (California (California (California (California (California (California (Cal				
7 100	UT 1	VA NO	approved alterna	ate method properly fol	llowed		6	00		->/	Highly Susceptible Pop Pasteurized Foods used prof	ulations	is not	<b>设计的图象数据</b>
8 IN 9	M.			vashing facilities suppl	ied &		6	23	IN O	л 🏏	offered		13 1101	6
	84	RE DE	accessible Appro	ved Source	NSHL.E		-3	1000			Chemical	ANG SALIN		A CHARLE
9 00 0				rom approved source	T		6	24	×ο	UT NA	Food additives: approved and	properly u	sed	6
		VA NOVO		t proper temperature			6	25	Κō	υT	Toxic substances properly ide	ntified, sto	red,	+ + -
11 10 0		\ /		ndition, safe, and unac s available shellstock		_	6		<b>/</b>		used		35	6
12 IN O	UT I	WA 1999	parasite destruct		tays.		6	00			formance with Approved Compliance with variance, sp	Procedu	ures	Control of the second
42 [8/ 0]	17 4	57		om Contamination	n i			26	IN O	ш 🎉	process, and HACCP plan			6
13 <b>(X</b> OU 14 IN O		VA VA	Food separated	and protected rfaces: cleaned & sani	tized	_	6		Ris	k factors a	re improper practices or proced	ures identil	fied as the	most
15 <b>X</b> OL	,			on of returned, previou			6		pre	valent contri	buting factors of foodborne illne	ess or injury	v. Public H	lealth
	449	-	served, reconditi	ioned, and unsafe food							re control measures to prevent	roodbome	illness or i	njury.
			Good Retail Prac	ctices are preventative	measures	D RE	the intro	- PRA	of cost	ICES	micals, and physical objects int	1000		Skale
Mark	"X" i	box: if r	numbered item is	not in compliance and	Vor if COS	and/or R.	COS	=Correc	ted or	-site durina	inspection R =Repeat violation		_=Demerit	points
Complian	ce S	tatus	Safe En	od and Water		COS R	PTS	Com	pliar	ce Status				S R PTS
27	Pas	teurized	eggs used where				1	40		n-use uter	Proper Use of Uten: sils: properly stored	siis	III PERSONA	1 1
	28 Water and Ice from approved source									quipment and linens: properly s	_	<u>.                                    </u>	1 1	
100	Wa	ter and lo	e from approved	source		- 1	1 / 1	41			destruction and uncome broberry a	tored, dried		
28		A.G. a.e.			ods .		2	41	V	handled				<del>                                     </del>
100	Var	iance obt	ained for special	ized processing metho	STE ON	7/2-20	1	41 42 43	X	handled	single-service articles: properly			1
28	Var	iance obl	Food Tem	ized processing metho	STE ON			42	×	handled Single-use Gloves use	/single-service articles: properly ed properly Utensils, Equipment and	v stored, us	ed Look lives	<del>                                     </del>
28 29	Var Pro	iance obt per coolii perature	Food Tem g methods used control	ized processing metho perature Control adequate equipment	STE ON		1	42	×	handled Single-use Gloves use Food and r	/single-service articles: properly ed properly Utensils, Equipment and confood-contact surfaces cleans	v stored, us	ed Look lives	1
28 29 30	Pro tem	iance obt per coolii perature nt food pi	Food Temporal methods used control roperly cooked for	ized processing metho perature Control adequate equipment r hot holding	STE ON		1 1	42 43 44	×	handled Single-use Gloves use Food and r designed, of Warewash	/single-service articles: properly ed properly Utensils, Equipment and	vending	sed	1 1
28 29 30 31	Pro tem Pla	per cooling perature ont food proved the	Food Temporal methods used control roperly cooked for awing methods used awing methods used to be awing method to be awing meth	zed processing metho perature Control adequate equipment r hot holding	STE ON	1/2	1 1 1	42 43 44 45	X	Food and r designed, warevash	/single-service articles: properly d properly Utensils, Equipment and onfood-contact surfaces cleans constructed, and used ing facilities: installed, maintain	vending	sed	1 1
28 29 30 31 32 33 X	Protem Plan App	per cooling perature nt food proved the	Food Tempore methods used control roperly cooked for awing methods user provided and as Food I	ized processing metho perature Control adequate equipment r hot holding sed ccurate dentification	STE ON		1 1	42 43 44	×	Food and r designed, warevash	/single-service articles: properly ed properly Utensils, Equipment and nonfood-contact surfaces cleans constructed, and used ing facilities: installed, maintain ontact surfaces clean	Vending able, prope	sed	1 1
28 29 30 31 32	Protem Plan App	per cooling perature of food proved the trooper of proper of prope	Food Tempore methods used control coperly cooked for awing methods user provided and action food in the control coperly cooked for awing methods user provided and action food in the coper	ized processing metho perature Control adequate equipment r hot holding sed courate dentification al container	for	2/4-24	1 1 1	42 43 44 45 46	×	handled Single-use Gloves use Food and r designed, r Warewash strips Nonfood-cr	/single-service articles: properly d properly Utensils, Equipment and onfood-contact surfaces cleans constructed, and used ing facilities: installed, maintain	Vending able, prope ed, used, te	sed	1 1
28   30   31   32   33   X   34	Protem Place	per cooling perature nt food properature proved the promomete	Food Temper methods used control contr	zed processing metho perature Control adequate equipment r hot holding sed courate dentification al container Food Contaminati	for	712 200	1 1 1 1 1	42 43 44 45 46 47 48	×	handled Single-use Gloves use Food and r designed, r Warewash strips Nonfood-cr Hot & cold Plumbing is	/single-service articles: properly d properly Utensils, Equipment and onfood-contact surfaces cleans constructed, and used ing facilities: installed, maintain ontact surfaces clean Physical Facilitie water available, adequate press installed; proper backflow device	Vending able, prope ed, used, te	sed	1 1 1 1 2 2 2
28   29   30   31   32   33   X   34   35	Protem Pla App The	per cooling perature int food proved the immomete ind proper in the interest interest in the i	Food Temporary management of the second of t	zed processing metho perature Control adequate equipment r hot holding sed courate dentification al container Food Contaminati	for		1 1 1 1 1 2	42 43 44 45 46 47 48 49	×	handled Single-use Gloves use Food and r designed, c Warewash strips Nonfood-co Hot & cold Plumbing i Sewage ar	/single-service articles: properly d properly Utensils, Equipment and confood-contact surfaces cleans constructed, and used ing facilities: installed, maintain contact surfaces clean Physical Facilitie water available, adequate press installed; proper backflow deviced d wastewater properly disposed	Vending able, proper ed, used, te	est	1 1 1 1 1 2 2 2 2 2
28   29   30   31   32   33   X   34   35   36   X	Protem Pla App The Foo	per cooling perature int food proved the immomete decis, rode intaminational provential proper interest in the	ained for specialing and for specialing methods used control roperly cooked for awing methods user provided and as Food in a special prevention of lents, and animals on prevented duri	zed processing metho perature Control adequate equipment r hot holding sed ccurate dentification al container Food Contamination not present	for		1 1 1 1 1 2 1	42 43 44 45 46 47 48 49 50	×	handled Single-use. Gloves use Food and r designed. Warewash strips Nonfood-cr Hot & cold Plumbing is Sewage ar Toilet facilit	/single-service articles: properly ded properly Utensils, Equipment and confood-contact surfaces clean constructed, and used ing facilities: installed, maintain ontact surfaces clean Physical Facilitie water available, adequate press natalled; proper backflow device and wastewater properly disposed ties: properly constructed, supp	Vending able, prope ed, used, te s sure es d lied, & clea	est sned	1 1 1 1 2 2 2 2 2 2 2
28   29   30   31   32   33   X   34   35   36   X   37	Protem Plai App The Foo	per coolinger autore obtained proper de cects, rode entaminational y sonal cle	ained for specialing and for specialing methods used control roperly cooked for awing methods user provided and as Food in a prevention of lents, and animals on prevented during anliness	perature Control adequate equipment r hot holding sed ccurate dentification al container Food Contamination into present ing food peparation, st	for		1 1 1 1 2 1 1	42 43 44 45 46 47 48 49 50	X	handled Single-use Gloves use Food and r designed. Warewash strips Nonfood-cr Hot & cold Plumbing is Sewage ar Toilet facilit Garbage/re	disingle-service articles: properly deproperly  Utensils, Equipment and nonfood-contact surfaces cleans constructed, and used ing facilities: installed, maintain ontact surfaces clean Physical Facilitie water available, adequate pressinstalled; proper backflow device at wastewater properly disposed ties: properly constructed, supportuse properly disposed; facilities	Vending able, prope ed, used, to sure es d lied, & clea	est sned	1 1 1 1 1 2 2 2 2 2
28   29   30   31   32   33   X   34   35   36   X   37   38   X   39	Protein Plan App The Foo Cordisp Per Wig Wa	per cooling perature int food proper to de proper interpretation per cooling cooling cooling cooling cooling cooling cooling fruit shing fruit in per cooling	rained for specialists food Temporary methods used control con	zed processing metho perature Control adequate equipment r hot holding sed ccurate dentification al container Food Contamination ing food peparation, storage and stored s	on orage &		1 1 1 1 1 2 1	42 43 44 45 46 47 48 49 50	X	handled Single-use Gloves use Food and r designed. Warewash strips Nonfood-cr Hot & cold Plumbing is Sewage ar Toilet facilit Garbage/re Physical fa	d'single-service articles: properly de properly  Utensils, Equipment and confood-contact surfaces cleans and facilities: installed, maintain pricat surfaces cleans and properly disposed de wastewater properly disposed ties: properly disposed; facilities properly disposed; facilities cilities installed, maintained, and	v stored, us Vending able, prope ed, used, to sure as d lied, & clea s maintained d clean	ed est sned ed	1 1 1 1 1 1 2 2 2 2 2 2
28   29   30   31   32   33   X   34   35   36   X   37   38   X   39   1	Protem Plan App The Foodist Per Wig Wa have	per cooling perature int food proved the pro	ained for specialismost production of the provided and as provided and animals on prevented during anliness properly used as and vegetable and understated.	perature Control adequate equipment r hot holding sed ccurate dentification al container Food Contamination not present ing food peparation, steed and stored send the above vio	on orage &	, and	1 1 1 1 2 1 1 1 1 1 1	42 43 44 45 46 47 48 49 50 51 52 53	X	handled Single-use Gloves use Food and r designed, d Warewash strips Nonfood-cr Hot & cold Plumbing i Sewage ar Toilet facili Garbage/re Physical fa Adequate v	/single-service articles: properly dd properly Utensils, Equipment and confood-contact surfaces cleans constructed, and used ing facilities: installed, maintain contact surfaces clean Physical Facilitie water available, adequate presentabled; proper backflow device and wastewater properly disposed ties: properly constructed, supplefuse properly disposed; facilities cilities installed, maintained, an ventilation and lighting; designar	v stored, us Vending able, proper ed, used, to sure es d lied, & clear ted areas user'ds	ed est sned ed	1 1 1 1 1 2 2 2 2 2
28   29   30   31   32   33   X   34   35   36   X   39   39   39   39   39   30   30   30	Protem Plan App The Foodisp Per With Wann and App Wigner App Wigne	per cooling perature int food proper interior int	rained for specialists food Temporary methods used control con	ized processing metho perature Control adequate equipment r hot holding sed courate dentification al container Food Contamination ing food peparation, storate and stored s and the above vio re measures that	on orage &	, and taken	1 1 1 1 2 1 1 1 1 1 1	42 43 44 45 46 47 48 49 50 51	X	handled Single-use Gloves use Food and r designed, d Warewash strips Nonfood-cr Hot & cold Plumbing i Sewage ar Toilet facili Garbage/re Physical fa Adequate	/single-service articles: properly dd properly Utensils, Equipment and confood-contact surfaces cleans constructed, and used ing facilities: installed, maintain contact surfaces clean Physical Facilitie water available, adequate presentabled; proper backflow device and wastewater properly disposed ties: properly constructed, supp efuse properly disposed; facilities cilities installed, maintained, an ventilation and lighting: designal Documents and Place emit, Health Certificates valid a	v stored, us Vending able, proper ed, used, to sure es d lied, & clear ted areas user'ds	ed est sned ed	1 1 1 1 1 1 2 2 2 2 2 2 1 1 1
28   29   30   31   32   33   X   34   35   36   X   39   1   4   4   4   4   4   4   4   4   4	Protem Plan Apple The Fooding Per Wig Washaw Mary	per cooling per ature per tooling tooling tooling full per tooling tooling full per tooling	rained for specialists food Tempor methods used control reperly cooked for awing methods used for provided and as a food in the corporation of the corporation of the corporation of the corrective and Sign)	perature Control adequate equipment r hot holding sed ccurate dentification al container Food Contamination not present ing food peparation, steed and stored send the above vio	on orage &	, and taken	1 1 1 1 2 1 1 1 1 1 1	42 43 44 45 46 47 48 49 50 51 52 53	X	handled Single-use Gloves use Food and r designed, d Warewash strips Nonfood-cr Hot & cold Plumbing i Sewage ar Toilet facili Garbage/re Physical fa Adequate	/single-service articles: properly dd properly Utensils, Equipment and confood-contact surfaces cleans constructed, and used ing facilities: installed, maintain contact surfaces clean Physical Facilitie water available, adequate presentabled; proper backflow device and wastewater properly disposed ties: properly constructed, supplefuse properly disposed; facilities cilities installed, maintained, an ventilation and lighting; designar	v stored, us Vending able, proper ed, used, to sure es d lied, & clear ted areas user'ds	ed est sned ed	1 1 1 1 1 1 2 2 2 2 2 2 1 1 1
28   29   30   31   32   33   X   34   35   36   X   37   38   X   39   1	Protem Plan Apple The Fooding Per Wig Washaw Mary	per cooling per ature per tooling tooling tooling full per tooling tooling full per tooling	rained for specialists food Tempor methods used control reperly cooked for awing methods used for provided and as a food in the corporation of the corporation of the corporation of the corrective and Sign)	zeed processing metho perature Control adequate equipment r hot holding sed ccurate dentification al container Food Contamination ing food peparation, steed and stored send the above vio ye measures that	on orage &	taken	1 1 1 1 2 1 1 1 1 1 1	42 43 44 45 46 47 48 49 50 51 52 53	X	handled Single-use Gloves use Food and r designed. Warewash strips Nonfood-cr Hot & cold Plumbing is Sewage ar Toilet facilit Garbage/re Physical fa Adequate	/single-service articles: properly dd properly Utensils, Equipment and confood-contact surfaces cleans constructed, and used ing facilities: installed, maintain contact surfaces clean Physical Facilitie water available, adequate presentabled; proper backflow device and wastewater properly disposed ties: properly constructed, supp efuse properly disposed; facilities cilities installed, maintained, an ventilation and lighting: designal Documents and Place emit, Health Certificates valid a	Vending able, prope ed, used, to sure es d lied, & clea s maintaine d clean ted areas u ards and posted	aned ed	1 1 1 1 1 1 2 2 2 2 2 2

		D	ivision of E	nvironmer	d Social Services Ital Health Spection Repo		2	4	
ESTABLISH	IMENT NAME	1 000 Es		LOCATION (		P P	age	of	
UR MAR	_					BALAKO MACHAN	AO DEC	EDO	
	PECTION DATE , 7 , 2019	SANITARY PERMIT N 1900009	IO.	LOT 25 TRACT 534 #111 CHALAN BALAKO MACHANAO, DEDEL PERMIT HOLDER JUDY INVESTMENT, INC.					
					RVATIONS			To Revent of the	
Unicipalities	Item/Locatio		Temperature		Item/Location	nn I	Tompos	oture (A.E.)	
chicken arro	oz caldo/chiller		57	,	TOTI/ LOGGIN	-	rempera	ature (* F)	
	ork adobo/chiller		51.5						
ham sandwich/chiller				47.5					
pork wrap/c	hiller		47.5						
		_							
Martin Server	mortenium seen 200 service ta tar Programa	(III to a second							
ITEM NO.		OBSERVA	TIONS AN	ID CORR	ECTIVE ACTION	S		CORRECT BY DATE	
Violation	s cited in this rep	ort must be correc	ted within t	the time fra	mes indicated, or a	s stated in Section	ns 8.40		
		8-	406.11 of th	ne Guam F	ood Code.		/113 0-40	J. I I Allu	
	A regular inspe	ction was conducte	ed on this o	day in rega	rds to complaint N	o. (19-031A)			
					v meat with bare ha				
					ction dated 6/20/20		$\overline{}$	_	
					7.101. 44.04 0/20/20	17 (0/7-1)	$\longrightarrow$		
	The following vi	olations were obse		<del></del>	<u> </u>		<del></del>	-	
-	The following violations were observed:								
<del></del>		<del> </del>		***		<del></del>	$-\!\!\!-\!\!\!\!-\!\!\!\!\!\perp$		
					<u> </u>				
		<u></u>							
		··			<u>-</u>	-			
#6	Employees han	dling raw animal fo	ods and m	oving on t	o other tasks witho	ut washing		8/17/19	
								0/1//10	
	their hands. Employees entering the butcher room and attempting to work with exposed food before washing their hands.								
	Employees shall wash their hands as often as needed to prevent contamination of food and								
_	equipment.	ii wasii tileli ilailus	as unen a	s needed	o prevent contamir	nation of food and	3		
	equipment.						$\longrightarrow$		
#8	Handwashing supplies stored above the three compartment sink in the produce room.								
All handwashing supplies shall be stored at designated handwashing stations to ensu						ons to ensure			
employees are washing their hands in authorized locations.									
			<del></del> -						
Based on the	inspection today, the ite	ms listed above identity vio	lations which sh	all be corrected	by the date specified by the	Department. Failure to	comply ma	y result in	
andwitted to i	the Director within the pe	rary Permit or downgrade. Priod of time established in	the notice for co	rrections.	f any notice or inspection fi	ndings, a written request	for hearing	must be	
Person in Cha	arge (Print and Sign)	500 lo	A/W/	$\overline{\mathbf{C}}$		Date:	8/7/2	019	
DEH Іп <b>арафі</b> о	r (Print and Sign)	1	HV-	<del></del>	78.	Date:			
D Rav	11.28.16	-U Ta	MJM 55 OPHSS/DEH	1766	145	K.	8/7/2	.019	
1494		AAUIK	e. urnaa/UEM	Tellow. Tello	Establishment				

## Department of Public Health and Social Services Division of Environmental Health Page 3 of 4 Food Establishment Inspection Report ESTABLISHMENT NAME LOCATION (Address) UR MARKET LOT 25 TRACT 534 #111 CHALAN BALAKO MACHANAO, DEDEDO INSPECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 8 / 7 / 2019 190000978 JUDY INVESTMENT, INC. CORRECT ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. #14 Dark stains/discoloration throughout cutting boards. All food contact surfaces shall be free of dark stains/ discoloration to prevent contamination 8/17/19 of food and equipment. #20 PHF/TCS foods such as chicken arroz caldo and fried egg-pork adobo are not being 8/17/19 maintained at 41F and below for cold holding in the chiller unit. All PHF/TCS foods shall be maintained at 41F and below for cold holding to prevent the rapid growth of bacteria. All PHF/TCS items in the chiller not meeting cold holding requirements were discarded. The following items were discarded: (3) pork longanisa (4) fried egg-pork adobo (8) chicken arroz caldo (5) chicken kelaguen (2) meat lumpia (4) pancit with meat (4) chicken tocino (4) pork wrap (5) deli sandwiches #33 Metal stem-type food thermometers not provided. 8/17/19 Metal stem-type food thermometers shall be provided to ensure food products are maintained at the proper temperature. #38 Wiping cloths not stored in sanitizer in between each use. Wiping cloths shall be stored in sanitizer in between each use to prevent the spread of 8/17/19 bacteria. Note: Sanitizing solutions for wiping cloths not provided in the establishment Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections. Person in Charge (Print and Sign) 8/7/2019 DEH Inspector (Print and Sign) Derien 4: toly 8/7/2019

Rev: 11.28.16

White: DPHSS/DEH

sod Establishment

		Department of Divisio	Public Health and Social Services n of Environmental Health						
				4 of 4					
ESTABLISH UR MAR	MENT NAME		LOCATION (Address)						
INSF	PECTION DATE	SANITARY PERMIT NO.	LOT 25 TRACT 534 #111 CHALAN BALAKO MACHANAO, DEDEDO PERMIT HOLDER						
SURFICE VOORBROKEN	<sub>1</sub> 7 <sub>1</sub> 2019	190000978	JUDY INVESTMENT, INC.						
ITEM NO.		THE RESIDENCE OF THE PARTY OF T	S AND CORRECTIVE ACTIONS	CORRECT BY DATE					
Violation	s cited in this rep	ort must be corrected w	ithin the time frames indicated, or as stated in Sections 8-4	05.11 and					
#41	8-406.11 of the Guam Food Code.  Knives being stored on a rusted surface.								
	All equipment/utensils shall be stored in a manner that will prevent any cross contamination.								
		iterioris situit de stoted il	or mainer that will prevent any cross contamination.						
#42	Personal food it	ems and belongings sto	ored above exposed single service articles.	8/17/19					
			cted/stored properly to prevent any contamination.	0/1//19					
	All personal foo	d items and belongings	shall be stored in a manner that will not contaminate						
		rticles/ food and equipm							
#44	Card board used as shelf liner in the butcher room and chiller units.								
	All shelving sha	ll be smooth, easily clea	anable, and non-absorbent to allow thorough cleaning.	8/17/19					
#52	Floors in butcher room are in disrepair. Dark stains throughout walls in butcher room.								
	All floors shall b	e in good repair and all	walls/ceilings and attached equipment shall be						
	cleaned as ofter	n as needed.							
#36	Splash guard no	ot placed in between ha	nd sink and three compartment sink in the butcher	8/17/19					
<u> </u>	room.								
			een the three compartment sink and hand sink						
	to prevent contamination of food/equipment.								
<del></del>									
<del></del>									
	DI . I								
	Photos were taken								
	Discussed inspection report with PIC  Removed "A" placard  Issued "C" placard No. 01320								
	<del></del>								
	Issued Letter of Warning Issued Re-Inspection request form Issued Re-Inspection request form								
	lisanen ize-iiishi	ection request form issu	ied Ke-inspection request form						
Based on the	inspection today, the ite	ms listed above identify violations	which shall be corrected by the date specified by the Department. Failure to compty m	av result in					
submitted to	the Director within the p	itary Permit or downgrade. If seeki eriod of time established in the not	NO to appeal the result of any notice or inspection findings, a walks	ng must be					
Person in Ch	arge (Print and Sign)	500 C	O O	2019					
DEH Inspecto	Pr (Print and Sign)	7	Date: 8/7/	2019					

Rev: 11.28.16

White: DPHSS/DEH Yellow: Food Establishment